

In the PUBLIC EYE

Versatile Mrs. Bass and Her Cow



Being national chairman of the Democratic women might take all of some women's time, but what do you think Mrs. George Bass has been doing between meetings and speeches? Making pantlettes for her pet cow!

Fashioned of burlap, tied at the bottom of the legs and hooked over Dolly's backbones, the pantlettes were designed to keep the flies off Dolly. And why wouldn't they?

The week before Mrs. Bass left for San Francisco, where she was generalissimo of the Democratic women's political activities, she visited her farm at Manitowoc, Wis. She was met with the news that Dolly wasn't doing very well, gave little or no milk, and was a nervous wreck, because of the flies.

Mrs. Bass, who in her political experience has learned to produce a panacea for all troubles, hurried to look at Dolly, rushed off to buy burlap, and she was a nervous wreck, because of the flies.

HARRIS & EWING

and taking one width for each leg, she stitched up the pantlettes for the cow. Strings were attached so the garment could be tied about the cow's body.

The back had to be covered, so, as the versatile Mrs. Bass tells it, "I just took a straight piece of burlap, shaped it a little, and tied that on, and Dolly was a picture no artist could paint, but at least a comfortable cow."

Mrs. Bass admitted that politics, especially during the oncoming campaign, is interfering with her farming.

Senator Ashurst's \$8,000 Book

Senator Henry F. Ashurst of Arizona is a lawyer and has been lumberjack, cowboy, clerk, cashier, reporter, justice of the peace, district attorney and speaker of the legislature. So he's had a chance to learn by experience.

On his desk in the senate office building lies an \$8,000 book. The book is entitled "Encyclopedia of Great Men." When the senator first arrived in Washington an energetic solicitor convinced him that it was his duty to part with a photograph and \$125. The photograph, along with a biography, was to appear in the encyclopedia, and the \$125 was to pay for the 12 volumes that would comprise the set.

The senator "fell" for it, and after a long lapse he received one volume, the only one he ever got. On the page preceding his photograph was the likeness of a well-known Bowery bartender; on the page succeeding it was the sly visage of a "wildcat" oil promoter. And herein lies the moral: Whenever anyone approaches the Arizona senator with a "get-rich-quick" scheme, or strives to borrow money he is met with a polite "no."

Thereupon is entered in the fly sheets of that historic volume the sum of money saved.

"That book," said the senator, pointing to it, "is the greatest investment of my life."



Photo by E. J. Anderson, Associated Press

Suffrage and a "Woman Over 21"



Miss Rose Young (portrait here) of the former National American Women's Suffrage association—now the League of Women Voters—says a woman's age is entirely her own affair, so much so that even Uncle Sam should keep hands off. This opinion is expressed following the refusal of Mrs. Helen Hill McCarter of Kansas City to state her exact age at the registration polls, and her statement that she also would fight to make it possible for women voters to give their ages as "more than twenty-one."

Mrs. McCarter, who is a political leader in the middle West, was a delegate from Kansas. Hers was the honor of addressing the Republican national convention.

"There are two good reasons why men and women should not be required to give their age at the polls," says Miss Young. The first is that any woman's age is a personal matter.

"The other reason why voters should be allowed to say merely that they are 'more than twenty-one' is purely commercial. It cannot be a commercial detriment to a man or woman to be obliged to unlearn a long procession of years and to allow age instead of real capacity to usurp identity."

Kansas officials are said to have stated that unless Mrs. McCarter confides her precise number of years to the registration clerk, she will not be allowed to cast her ballot in November.

Krassin: "Bourgeois Bolshevik"

Leonid Borisovitch Krassin, who came into the public's attention when he went to London this summer as head of a commission to negotiate the reopening of trade relations between soviet Russia and the outside world, has been one of the few "moderates" to be given a place of responsibility in the soviet governmental machinery, and has been characterized as a "bourgeois bolshevist."

For engaging in a students' demonstration Krassin was expelled from the Petrograd Technological institute. Subsequently he engaged in a number of plots against the czarist regime, but continued to advance in his profession, that of an electrical engineer.

Following the bolshevist coup of October, 1917, Krassin was offered a seat in the ministry, which he declined, as he thought Lenin's adventure too risky and his theories too sweeping. But his relations with Lenin were cordial and he accompanied Lenin and Trotsky when they went to Brest-Litovsk to negotiate the treaty with Germany.

When it became apparent that the bolshevist government would last, Krassin threw in his lot with it and became commissary of food in the red army.



Associated Press

ACCESSORIES NOW TURN RIBBONWARD



IN THE making of dress accessories, ribbons appear to have eclipsed all other materials. Everything from hats to shoes and from undies to wraps looks to ribbon for adornment and, besides being used for making garters, it plays a part in the construction of many garments. To begin at the beginning in ribbon accessories, is to begin with sashes. There is a world of them to consider, from the simplest bands of the narrow fashionable two-toned, picot-edged ribbons that have decked sheer summery frocks, to gorgeous and intricate affairs in rich moire or brilliant brocade that are elaborated into bodices and draperies. There are sashes for afternoon and evening gowns and there are sashes for street gowns, all as different in character as the frocks themselves are. There are sashes that are prolonged into trains and others that become draperies for skirts or asple into bodices, with the aid of malines or net or lace. Frocks are really merely lovely back grounds for these ambitious efforts of the accessory designer.

An affair of this kind claims consideration in the group of sashes pictured. This extravagant and ingenious arrangement consists of an overbodice and girdle which becomes a ripple of plaits over the hips and blossoms into loops and four hanging ends at the back. Two long ends reach the bottom of the skirt and are edged with frills of narrow lace. These and the two shorter ends are rounded. The filmy gown serves to set off this elaboration of the sash into the most important feature of the costume. It would be effective in any of the lovely colors used for evening dress.

A much simpler and more popular sash is made of wide, soft and plain satin ribbon. It is adjusted about the waistline in a crushed girdle that is brought twice around and raised at the left side. It is necessary to stay a girdle of this kind with wire or some other support. It is finished at the back with two loops and two ends and over its fastening at the side, a spray of small roses takes up the color of the ribbon and repeats it in many delightful tints.

A description of sashes for evening frocks might go on indefinitely, there are so many of them in such varied arrangements, but their growing importance in tailored frocks compels attention. For these there are the tailored sashes like that pictured in the group shown here, and others, less staid. This one is made of black satin ribbon folded and arranged into two loops and one looped end. The folds are tacked to place. These tailored girdles and cloth animals at odd times for many years and selling them at holiday time. She has as much work as she cares to take and makes a good profit on it. These dolls are of all sizes and kinds; some of them made of old printed cotton dolls, which can be bought in the stores, but most of them ingeniously put together of scraps of cloth. It is interesting work and dolls that represent many different races help to make it fascinating to the worker.

Other holiday articles for children are easy to make. These are the cloth books. They are made of thin cumbria in bright colors with pictures of all sorts, comic and otherwise, pasted on the pages. To make them, several thicknesses of newspaper are cut into uniform size for the pages. Each of these pages of several layers of paper is covered with the cumbria and buttonhole stitched around the edges with bright-colored yarns and several of them tied together at the back. These bright-colored picture books delight the small children and the demand for them is constant.

In the larger towns and cities the specialist who makes pretty candle and lamp shades can place them in stores, and in bazaars at holiday time. Others situated so that they have time for needlework, place embroidered lunch cloths, dollies and things of that character. A work of this kind that some women find profitable, is the making of layettes and embroidered dresses for little children. The making of layettes may be developed into quite a business by clever needle women. In thickly settled communities, where there are many young women who have little knowledge of needlework and cannot for this or other reasons, make their own baby's clothes.

One ingenious woman has invented an amusement that children enjoy. She cuts from magazines the colored pictures of foods—those perfect cakes, fruits, ham, breakfast foods, bread, bacon and rolls, that are so enticing. These are pasted against cardboard backgrounds, and a set of them, with a paper tablecloth, makes an outfit for a party. These foods are pictured in dishes so it is easy to set out a table with them. A paper tablecloth with a set of pictures wrapped in it is sold for a small but profitable price. The cloth animals are made by patterns, bought of the pattern companies, and clothes that are adapted to the different animals, helped out with water-color paints.

Some women are very successful in raising flowers and have capitalized this happy faculty until their friends look to them for blossoms and flowering plants. Considering the high prices asked for cut flowers, profits in this direction ought to be very good. One New England woman specializes in jonquills; sweet violets in bunches find ready buyers in the cities. The marketing of perishable things presents some difficulties, but can be managed if one can find a distributor who will handle them for a commission.

Julia Bottomley

To Clean Doeskin Gloves.

To clean light gray doeskin gloves let the gloves soak in a saucer with sufficient gasoline to cover them; take out, do not squeeze, but let the dirty liquid drop off. Lay on a thick clean cloth, and with a dry piece of rag rub down, working from the wrist to the fingers. Constantly change the surface of the rag, for as soon as it gets dirty it is apt to smear them. After this, if the gloves are not quite clean, put them through the same process again and hang in the air.

Colored Linen Handkerchief.

The colored linen handkerchief with a net frill is the latest French novelty. Sport handkerchiefs of white linen have borders woven in colored stripes and the hem cross-stitched in the same thread.

THE KITCHEN CABINET

It is a pleasant thing to reflect upon—that every baby born into the world is a finer one than the last.—Nicholas Nickleby.

WHAT SHALL WE HAVE TO EAT

When there is a cupful or two left of baked or boiled fish, try:

Turban of Fish.—Scald one and one-half cupfuls of milk with one slice of onion, a blade of mace and a sprig of parsley; remove the seasonings. Melt one-fourth of a cupful of butter, add the same amount of flour, half a teaspoonful of salt, a few dashes of cayenne, then add the scalded milk gradually and two well-beaten yolks. Put a layer of fish on a buttered dish, sprinkle with salt and pepper and add a few drops of lemon juice. Cover with sauce, continuing with the fish and sauce, shaping in a pyramid form. Cover with buttered crumbs and brown in a hot oven.

Macaroni and Cheese in the Fireless Cooker.—Boil one cupful of macaroni fifteen minutes, adding one teaspoonful of salt to a quart of boiling water. Rinse, drain and place in a casserole. Fill the dish with milk, stir in one tablespoonful of flour cooked in two tablespoonfuls of butter long enough to blend it. Add one cupful of grated cheese and sprinkle thickly with paprika. Pack in a cooker between two moderately heated radiators, using one radiator as a cover to the casserole. Bake one and one-half hours. Do not heat the stones too hot or the dish will be baked hard and dry.

Salmon Box.—Line a bread pan slightly buttered with warm, cooked rice well seasoned, cooking it in broth of milk if possible. Skim milk will do nicely. Fill the center with cold-broiled salmon flaked and seasoned with salt, pepper and a slight grating of nutmeg. Cover with rice and steam one hour. Turn out on a hot platter and surround with an egg sauce. The egg sauce is a simple drawn butter sauce to which the beaten yolks of two eggs are added with a teaspoonful of lemon juice.

Fried Egg Plant.—Pare and cut in thin slices. Pile the slices on a platter, sprinkling each slice with salt, cover with a plate and weight. Let stand one hour, drain, rinse each slice in cold water, dip in beaten egg, then in seasoned crumbs and fry until brown.

August brings the snowy lilies,
Clad in robes of spotless white,
Walking like a queen among them
As she flings them left and right;
Lilies pure and lovely crown her,
And her dress in every fold
Wears the semblance of a lily
In its dream of white and gold.

SEASONABLE GOOD THINGS.

For the beginning of a dinner a soup of some kind is always in season; hot or cold, they add to the meal.

Corn and Chicken Soup.—Take six cupfuls of chicken broth, add one cupful of corn pulp and half a cupful of cold chicken cut very fine. Season with salt, pepper and celery salt. Simmer half an hour, then add a tablespoonful of butter and half a cupful of milk. Bring to the boiling point and serve. This soup may be thickened with egg yolk, making it more nourishing.

Lamb in Aspic.—Make a highly seasoned soup stock of vegetables, broth or beef extract, using a package of gelatin for each quart of stock. Soak the gelatin and add to the hot stock; stir until dissolved. Rinse a plain mold in cold water and pour in a layer of the aspic jelly, keeping the remainder warm. When the jelly in the mold is congealed but not hard, cover with thin slices of cold roast lamb and sprinkle with mint sauce. Cover with more jelly and repeat when the jelly hardens. Continue until the dish is full, having jelly on top. Set on ice to harden.

Veal Croquettes.—Chop cold cooked veal very fine. Season with salt, pepper, grated onion, paprika and a little tomato catsup. Bind with raw egg, or a very little thick cream sauce. Shape into croquettes, dip in egg and crumbs and fry in deep fat.

Raspberry Charlotte.—Take two cupfuls of fresh raspberries, or canned will do, the juice of half a lemon, four ladyfingers, rolled into crumbs, and the whites of four eggs beaten stiff; mix lightly and pour into a buttered baking dish and bake 25 minutes. Serve with a thin custard sauce.

Swiss Eggs.—Spread a stoneware platter with butter and lay on it very thin slices of cheese. Sprinkle with nutmeg and salt, then break over this enough eggs to serve the family. Pour over a half cupful of cream, sprinkle

with salt and bake until the eggs are firm. Serve from the platter.

A commonplace life, we say and we sigh;
Yet why do we sigh as we say?
The commonplace sun in the commonplace sky
Makes up the commonplace day.
The moon and the stars are commonplace things,
The flower that blooms and the bird that sings;
But and were the world and dark the lot,
If the flowers failed and the sun shone not,
And God, who sees each separate soul,
Out of commonplace lives makes his beautiful whole.
—Susan Coolidge.

FOOD FOR THE ILL.

Indigestion, stomach trouble of various kinds as well as intestinal troubles have so many forms and causes that it is never safe to trust one's own ideas in regard to the kind of food one should eat. A physician after diagnosis will give a list of the various foods it is safe to eat; however it is probable that toast which is lightly toasted on the outside, soft and full of moisture inside is unwholesome for the most healthy stomach. Toast should be made of bread at least two days old, cut one-half inch thick and dried for a few moments in the oven to remove any moisture, then while still hot from the oven slowly toasted a golden brown. Too many cooks serve toast by the recipe given by the small boy—"toast bread until black, then scrape it at the kitchen sink."

Eggs, milk and combinations of eggs and milk when carefully prepared in regard to the one who is to eat the dish are foods which will be taken with comfort.

Custards of all kinds, cooked just long enough to be smooth and velvety are not monotonous though served often.

Fried foods of all kinds should be eliminated as they are especially hard to digest.

Fruit juices, jellies, gelatine dishes and sea moss are desserts which may be commonly served in ordinary cases.

Apple Custard.—Take five well-beaten eggs, add a quart of milk and one pint of strained apple sauce. Sweeten and flavor to taste and bake carefully until firm. Set the pan of custard into a pan of hot water to bake.

With a each beating human heart
Lies buried out of sight
The thoughts that throbb like things
apart
And wait to find the light—
From depths unseen the heart's own
soul
Sends forth its flowers like golden-
rod.
—Ida Scott Taylor.

SOME GOOD SUMMER SALADS.

In no season of the year are salads as much enjoyed as during the warm weather when the appetite lags and crisp fresh things are most welcome.

Cucumber Jelly.—Cut peeled cucumbers and tomatoes into dice, saving the juice. Season with grated onion, pepper and salt. Dissolve half a package of gelatin in two cupfuls of liquid, add to the vegetable juices, stir until well mixed, cool, cut in cubes and serve in tomato cups with mayonnaise.

String Beans.—Wash the beans and put them to cook with a little bacon fat stirring and cooking for five minutes, then add a very little water, set back where they can simmer, adding a very small amount of water when needed. Season and cook for two hours. Serve hot with curled bacon.

Steamed Radishes.—Cook without peeling, the radishes, and if small, leave whole. Serve in a white sauce, using plenty of seasoning. If boiled, use very little water and reserve it for making the white sauce, so that the nutriment and flavor may be saved.

Corn and Green Peppers.—Cook a medium-sized pepper in sweet fat, then add corn, seasoning and cook until slightly browned. Serve hot.

Icebergs.—Dissolve two cupfuls of sugar in three cupfuls of water (boiling); cool, add three-fourths of a cupful of lemon juice, color leaf green and freeze. Serve in stemmed sherbet glasses. Put a teaspoonful of cream de menthe in each glass, sprinkle with finely chopped nuts, using almonds, filberts, pecans and walnuts in equal proportions. These may be used with the meat course, or between courses, or as a finish to the meal.

Sicilian Sorbet.—Press a can or an equal amount of fresh peaches through a sieve, add one cupful of sugar, two cupfuls of orange juice, two tablespoonfuls of lemon juice, and when well mixed freeze.

Nellie Maxwell

TO PROTECT ALUMINUM.

To protect aluminum and aluminum alloys from corrosion, says the Journal of Industrial and Engineering Chemistry, L. von Grothuss has tried browning the metal electrolytically. By using this method, the aluminum may be bent or rolled without the coating. Aluminum thus treated was immersed in a salt solution for two months without showing the slightest trace of corrosion.—Chemical Round Table.

CHILDREN AND BOOKS.

It does the child no harm to make the acquaintance of books which were not written for children. In a home where the great books that have inspired or amused successive generations are accessible an active-minded child is likely at some time to get at them. If we want our children to fall in love with the better kind of books let us provide them with opportunities for meeting such books without too much formality.